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A1-Sauce

Recipe By : Gloria Pitzer Serving Size :

1 Preparation Time :0:00 Categories :

Copycat Condiments

Amount	Measure	Ingredient	Preparation Method
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1/2 C	Dark Molasses		
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2 Green onions — chop

3 Tbsp Coarse salt (kosher)

3 Tbsp Dry mustard

1 Tsp Paprika

1/4 Tsp Cayene

1 Clove garlic — crush or

1 Tsp Garlic powder

1 Anchovy fillet; chop — or

1 tbsp Anchovey paste

6 tbsp Fresh taramind — or

1 tbsp Taramind extract

1 tsp Pepper

1/2 tsp Fenugreek

1/2 tsp Powdered ginger

1/2 tsp Ground cinnamon

1 tsp Powdered cloves

1/2 tsp Caradamen seeds

3 drops Tabasco

6 oz Rhine wine

2 oz Rose wine

1 pt White vinegar

1 tbsp Kitchen Bouquet

1 tbsp Postum Powder

Put all spices (except last 6 ingr.) through blender till fine powder. Place over low heat with half vinegar and simmer 1 hr; adding rest of vinegar a little at a time as mixture is reduced in bulk. Stir in tabasco, wines, kitchen bouquet. Cook 3 min to dissolve. Remove from heat. Pour into crock or tuperware container (2qt) Let stand covered for 1 week. Then strain thru cheese-cloth, six times. bottle and cap tightly. Keep refrigerated indefinitely. Freeze to keep for years.